

DINNER MENU

RAW BAR

FRESH OYSTERS LINCOLN'S OYSTERS (30)	Half Dozen \$117.00	Dozen \$29.00	Dozen \$48.00
LITTLE NECK CLAMS	Shell		
JUMBO LUMP CRAB COCKTAIL	Oysters, Clams, Lobster,	\$36.00	
ICED SHRIMP COCKTAIL	Shrimp	\$29.00	

APPETIZERS

CHILLED SEAFOOD TRAY			
OYSTERS ROCKEFELLER	Twice Baked Vermont Blue Cheese Puff		
MARYLAND LUMP CRAB CAKES	Thick-cut Smoked Bacon		
BUTTER LETTUCE HOUSE SALAD	with Chopped Tomatoes and Bacon		
ICEBERG LETTUCE WEDGES	Blue Cheese Dressing		
CAESAR SALAD	Crisp Calamari Salad		

DINNER SPECIALS

LOBSTER BISQUE SOUP OF THE DAY	A Taste of Mutton	\$35.00	\$14.00	\$16.00
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AND SHELL FISH

AUTHENTIC DOVER SOLE	Pan-seared Arctic Char	\$42.00	\$72.00
SAUTEED JUMBO SHRIMP	With Spinach		

STEAMED WHOLE MAINE LOBSTER - YOU MAY CHOOSE FROM OUR TANK

TWO, THREE, FOUR OR FIVE POUNDERS,	AND OCCASIONALLY SIX	Market
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KEENS CLASSICS DRY-AGED STEAKS AND MEATS

OUR LEGENDARY MUTTON CHOP	Prime Rib of Beef, King's Cut	
STEAMED MAINE LOBSTER & FILET MIGNON	Roasted Buttermilk Cakes	
TWO DOUBLE LAMB CHOPS	Prime New York Sirloin	
PRIME T-BONE		
PRIME PORTERHOUSE FOR TWO	Prime Porterhouse for Three	

CHATEAUBRIAND STEAK FOR TWO	Prime Filet Mignon	8oz. \$61.00
	Mushroom Cream Sauce	

SIDE DISSES

ROASTED MARKET VEGETABLES	Carrots with Brown Butter	
SAUTEED FIELD MUSHROOMS	Keens's Creamed or Sauteed Spinach	
PAN-ROASTED BROCCOLI AND CAULIFLOWER	Steamed Asparagus	

POTATOES

HAND-CUT FRENCH FRIES	Mashed Yukon Gold Boiled Baby Potatoes	
	Parsley and Butter	
HASH BROWNS	Baked Idaho	

18% voluntary gratuity will be added for parties of 6 or more. The amount of gratuity may be changed and is at your discretion.

Executive Chef Bill Rodgers